

Baking and Pastry
Senior Category
Recipe Sheet

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|---------------------------|-------------------------------|
| Menu Item | Garlic Cheese Biscuits |
| Number of Portions | 6 biscuits |
| Portion Size | |
| Cooking Method | Bake |
| Temperature | 450 degrees F |
| Recipe Source | |

Ingredients:

| Item | Amount |
|--------------------------------|------------------------------|
| All purpose flour | 1 c. |
| Sugar | 1 ½ teaspoons |
| Baking Powder | 1 ½ teaspoons |
| Salt | ½ teaspoon |
| Garlic Powder | ¼ teaspoon |
| Shortening | ¼ cup |
| Milk | ¼ cup + 2 Tablespoons |
| Shredded Cheddar Cheese | 1 oz. |
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Procedure:

- 1. Heat oven to 450 degrees.**
- 2. In medium bowl, mix flour, sugar, baking powder, salt, and garlic powder. Cut in shortening, using pastry blender until mixture looks like fine crumbs.**
- 3. Add 1 ounce of shredded cheddar cheese.**
- 4. Stir in milk and blend until dough leaves side of bowl.**
- 5. Place dough on lightly floured surface. Knead lightly 10 times. Roll or pat ½ inch thick.**
- 6. Cut with floured round biscuit cutter.**
- 7. Place on ungreased cookie sheet about 1 inch apart for crusty sides, touching for soft sides.**
- 8. Bake 10-12 minutes or until golden brown.**
- 9. Immediately remove from cookie sheet. Serve warm.**